



RICHARD
SANDOVAL
HOSPITALITY

FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

PROJECT DESIGN DETAILS

PROJECT NAME	A la Carte
PROPERTY	Zengo, West Bay, Doha
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	A3
ORIENTATION (PORTRAIT OR LANDSCAPE)	Landscape
DATE NEEDED	

MENU SUBMITTAL SOP

STEP 1: OBTAIN APPROVALS

FOOD MENUS: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

1. Menu Brief Preparation:

- o Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
- o The brief should be checked for **grammar, spelling, allergens, and an associated cost based on a PMIX analysis and menu engineering**.
- o Pricing should be **informed and included in the initial submission**, rather than added after approval.
- o **Completed menu submission must be received no less than 14 days before the proposed change.**

2. Initial Review:

- o The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.

3. Final Approval Process:

- o The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.

4. Menu Design Kickoff & Distribution:

- o Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
- o **For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
- o **For other properties:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

MENU

Please drop the menu content below on page 2.



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Cold Appetizers

Crispy Rice Salmon*, fried sushi rice, salmon tartare, avocado yuzu, chuka wakame, chipotle yuzu ponzu E, F,G,S,SE 72

Tuna Ceviche*, tom kha leche de tigre , thai basil, puffed sago, spicy mango gel CE,D,F,S 78

Thai Seafood Ceviche, shrimp, octopus, salmon, tuna, chili mint sauce, coconut nitro C,CE,F,MO,S 82

Hamachi New Style Sashimi, passion fruits ponzu, wasabi green peas, crispy nori, japanese salsa CE,F,G,MU 98

Hot Appetizers

Edamame Salt or Spicy, kimchi sauce, garlic, yuzu CE,D,F,MO,S,SE 43

Like a Truffle, mushroom, truffle paste, truffle aioli D,E,G,MU,S,V 62

Stuffed Chicken Wings, pepper teriyaki, spiced nuts, cured egg yolk, coriander jalapeño sauce CE,D,E,G,N,S 65

Cod & Prawn Gyoza, edamame, bonito flakes, ponzu butter C,D,F,G,S 75

Crispy Calamari, curry leaf, dry dried chili, cilantro, chili vinegar sauce D,E,G,MO 80

Wagyu Beef Pie Tie, water chestnut, acar, arare, cilantro G,S,SE,E 82

Grilled Octopus, korean barbecue, romano pepper, yuzu kosho chimichurri CE,D,G,MO,S,SE 128

Soups & Salads

Miso Soup, seaweed, tofu, spring onion S,F,53

Tom Yum Soup, shrimp, mushroom, bok choy, chili oil C,F,S 53

Papaya Pomelo Salad, green mango, peanut, lime chili dressing P,N,VG 65

Chinese Chicken Salad crunchy vegetables, crispy quinoa, maple mustard dressing MU,SE,G,S 75

Zengo Crab Salad, baby spinach, tobiko, chuka wakame, avocado, goma dressing C,E,G,S,SE 165

Sushi

Angry Zengo,* spicy tuna, avocado, lemon, yuzu kosho aioli E,F,S,SE 78

Yuzu Prawn, tempura prawn, crispy quinoa, chive, yuzu chipotle C,E,G,SE 78

New Aburi Salmon, cream cheese, chipotle aioli mayo, tobiko S,G,M,E,F,SE,D 80

New Volcano, crab meat, avocado, wasabi aioli mayo, unagi sauce C,E,G,S,SE 95

Lobster Roll, avocado, mango, a lo macho sauce C,D,F,G,S,E 97

Crab Avocado, tobiko, cucumber, wasabi yuzu aioli, sesame seed C,E,MU,SE 97

Zengo Zen, 20 pcs C,E,F,SE 295-299



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Sashimi: sake F* | maguro F* | hamachi F*

Nigiri: unagi F | ebi F | Suzuki F*

Maki Rolls: angry zengo E,F,SE* | new volcano C,E,G,S,SE

Sashimi & Nigiri

Maguro F*35 | **Sake** F*25 | **Hamachi** F*30 | **Suzuki** F*25 | **Ebi** F 25 | **Unagi** F 35

Zengo Specialties

Corn Fed Chicken Curry, bok choy, snow peas, baby corn, green curry broth F 120

Roast Duck, hoisin duck juice, sour cabbage, cucumber wood ear mushroom salad CE,G,S,SE 145

Lamb Ribs, spiced garlic mint crumb, acar, curry barbecue sauce, roti canai CE,D,G,S 165

Grilled Tiger Prawn, prawn head butter, thai chili sauce, chives, thai green salad C,D,F,M 198

Short Rib Rice, japanese rice, shiitake mushroom, fried garlic, truffle yakiniku D,G,F,SE,S 210

Chilean Sea Bass, coriander jalapeño sauce yuzu kosho sauce, apple fennel salad, furikake F,G,MO,S,SE 215

From The Grill

all steaks are served with a choice of one side

250 gr Wagyu Rib Eye* 340

200 gr Wagyu Tenderloin* 340

yuzu kosho chimichurri & citrus yakiniku sauce

Woks

Nasi Goreng, fried rice, chicken sate, pickled vegetables, sunny side-up egg C,E,G,N,S 87

Beef - Udon Noodle, bok choy, capsicum, spring onion, furikake D,F,G,SE,MO,S 98

Cereal Prawns, crispy Singaporean-style prawns, nestum, curry leaf C,D,E,G,MU,SE 125

Kung Pao Chicken, shishito pepper, dry chili, cashew nut E,G,N,S 125

Stir Fried Wagyu Beef, broccoli, onion, capsicum, black peppercorn sauce D,G ,S 168

Lobster Xo Noodle, longevity noodle, xo sauce, shellfish essence D,C,G,MO,S,SE 225

Side Dishes

Steamed Jasmine Rice VG 25

Truffle Fries, truffle paste, parmesano reggiano D,V 40

Black Garlic Mushroom, cherry tomato, black garlic sauce D,V,S 40

Corn Ribs, spicy parmesan corn espuma, kombu salt, togarashi D,E,V,SE 40



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C crustaceans | CE celery | D dairy | E egg | F fish | G gluten | L lupin | MO mollusc | MU mustard | N nuts | P peanut | SE sesame | S soya | SU sulphites | V vegetarian | VG vegan
*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.